

-continued

<u>Apple Cinnamon Bar</u>	
Ingredient	Formula g/100 g
Vanilla Flavor E9926756 (Mane Fragrances-Flavors, LeBar Sur Loup, France)	0.28
Cinnamon (McCormick, Hunt Valley, MD.)	1.02
Water	13.71

## MAKING PROCEDURE

**[0534]** Dough Making

**[0535]** 1. The water, molasses, glycerine, corn syrup, and Panodan are weighed in a Hobart mixer bowl and mixed, using a Kitchen Aid mixer (Model K45SS) with paddle, for 1 minute on speed #1.

**[0536]** 2. Sucrose, dry flavor, fiber, protein, soda, starch, salt, egg white solids, cinnamon, and xanthan gum are weighed into a tared bowl lined with a plastic bag.

**[0537]** 3. Ingredients are shaken in the bag to mix the ingredients.

**[0538]** 4. The dry ingredients from # 3 are slowly added to the mix in the bowl from #1 above while the mixer is running on the lowest speed (3-5 minutes depending on amount).

**[0539]** 5. The Supro Soy Nuggets and extruded apple pieces are weighed, added to the mixture from #4 above and the resulting mixture is mixed for 30 seconds at speed #2.

**[0540]** 6. The resulting dough from #5 above is covered and allowed to rest for 15 minutes.

**[0541]** Baking:

**[0542]** 1. The dough from Step #6 above is rolled between two pieces of aluminum foil to a 0.5 inch (1.27 cm) thickness.

**[0543]** 2. The sheets are then frozen at minus 40° F. (minus 40° C.) for 10 minutes after which the top foil sheet is immediately peeled off.

**[0544]** 3. The sheet is then placed on a baking sheet and baked at 300° F. (148.9° C.) for 12 minutes followed by baking at 250° F. (121° C.) for 22 minutes. The foil is removed from the product within 30 seconds of removing the product from the oven and the product is placed in sealed containers when cool.

**[0545]** A single reference serving (40 grams) of the resulting product is analyzed according to the protocols disclosed in the "Analytical Protocols" Section of this application and it is determined that the product's amino acid sources provide 20.00% of the product's total caloric content; that the product's fat sources provide 4.10% of the product's total caloric content; that the product's digestible saturated fat sources provide 0% of the product's total caloric content; and that the single reference serving contains 4.70 grams of dietary fiber.

## EXAMPLE 19

**[0546]**

<u>Granola raisin bar with chocolate chips</u>	
Ingredient	Formula g/100 g
Salt (Kroger, Cincinnati, OH.)	0.44
Granulated Sugar (Domino Sugar Corp., New York, N.Y.)	6.62
Molasses - Grandma's (Mott's USA, Div. Of Cadbury Beverages Inc., Stamford CT.)	0.44
Corn Syrup - Isosweet 100 (A. E. Staley Mfg. Co., Decatur, IL.)	4.00
Corn Syrup - 42DE (A. E. Staley Mfg. Co., Decatur, IL.)	4.28
Semi-sweet Chocolate Chips (Barry Callebaut, St-Albans, VT.)	15.13
Glycerine - Superol (Procter & Gamble Co., Cincinnati, OH.)	2.21
Supro Soy Nuggets (Protein Technologies Intl., St. Louis, MO.)	11.04
Oats - 1 Minute (Quaker Oats Co., Chicago, IL.)	0.84
Raisins - Airport Select Thompson Seedless (Enoch Packing Co. Inc., Del Rey, CA.)	16.43
Hearty Granola - Fisher (John B. Sanfilippo & Son, Inc., Elk Grove Village, IL.)	12.23
Isolated Soy Protein (Supro® 661, Protein Technologies Intl., St. Louis, MO.)	5.59
Sodium Bicarbonate (Church & Dwight Co., Princeton, NJ.)	0.66
Egg White Solids (Henningsen Foods, Inc., Omaha, NE.)	0.44
Wheat Starch, Atex (ADM Co., Olathe, KS.)	0.88
Xanthan Gum (Kelco Nutrasweet, Div. Of Monsanto, St. Louis, MO.)	0.66
Emulsifier - Panodan SDK (Danisco A/S, Copenhagen, Denmark)	0.44
Fiberaid® (Larex Corp., White Bear Lake, MN.)	5.59
Vanilla Flavor, Nielsen-Massey Vanilla, Inc., Waukegan, IL.	0.22
Cinnamon (McCormick, Hunt Valley, MD.)	0.82
Water	11.04

## MAKING PROCEDURE

**[0547]** The making procedure is the same as that of Example 18, except chocolate chips, granola, and raisins are substituted for apple pieces in Step #5 and oats are applied to surface after baking.

**[0548]** A single reference serving (40 grams) of the resulting product is analyzed according to the protocols disclosed in the "Analytical Protocols" Section of this application and it is determined that the product's amino acid sources provide 20.30% of the product's total caloric content; that the product's fat sources provide 19.10% of the product's total caloric content; that the product's digestible saturated fat sources provide 1.37% of the product's total caloric content; and that the single reference serving contains 3.00 grams of dietary fiber.

## EXAMPLE 20

**[0549]**

<u>Brownie</u>	
Ingredient	Formula g/100 g
Salt (Kroger, Cincinnati, OH.)	0.51
Granulated Sugar (Domino Sugar Corp., New York, N.Y.)	7.53
Molasses - Grandma's (Mott's USA, Div. Of Cadbury Beverages Inc., Stamford CT.)	0.51
Corn Syrup - Isosweet 100 (A. E. Staley Mfg. Co., Decatur, IL.)	9.5